

*Menus for 20 minimum or more people only.
The menu can tailored and adjusted to individual request and needs.
Reservation is required and please call us on (09) 972-9847
to discuss your booking and requirements.*



Kiwiana Degustation Menu

Roasted early harvest of summer bounty, grilled yassou,
spiced rock melon sago, verbena foam

Akaroa salmon roulade & seared yellow fin tuna sashimi,
seeded citrus ambrosia, wasabi ponzo emulsion

Spiced Oxtail reduce broth, white cup mushroom ravioli,
light smoked aubergine caviar

Lamb cutlets, mung beans kasundi, wild aragula labneh, agria mustard paste,
apple feijoa soil, aged balsamic jus

Mango jelly & raspberry compote with almond crisp,
salty caramel and vanilla bavaroise

Coffee & tea

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Chiko's Set Menu

Entrée

Chiko's grand selection platter - maki sushi, lamb fajitas, chicken karaage, prawns, pork peanut tostada, coco-crumb mussel, herb toast

Main course

Free range Chicken breast, cauli puree, fondant potatoes and mustard mushroom cream sauce

or

Pan-fried catch of the day, kale tomato risotto, green beans & pak choy, tom yum emulsion

or

Crispy pata (pork knuckles) with pear fennel slaw and shrimp coco salsa

Dessert

Malibu Coconut Brulee, berries compote, almond biscotti